



Unbox Creativity.



C A T

A L O

G U E

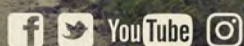
PRODUCTS

— SPRING - SUMMER 2020 —



 CACAO BARRY — Since 1842 —	BY 2025	WE WILL BE FOREST AND CARBON NEUTRAL
ALL PROTECTORS OF THE DIVERSITY AND INTENSITY OF FINE CACAO FLAVORS		

www.cacao-barry.com



Certifications, labels & pictograms

Cacao Barry® seeks transparency for cocoa and consumer respect. Nature offers us its best cocoa beans, so we use quality expertise in order to obtain chocolates with the purest taste.

100% PURE COCOA BUTTER

According to the Directive 2000/36/EC of the European Parliament and of the Council relating to cocoa and chocolate products intended for human consumption, 5 % of vegetable fat in chocolate is allowed. Cacao Barry® guarantees chocolates are made with 100% pure cocoa butter.



100% NATURAL VANILLA

Bourbon vanilla is the name given to the species *Vanilla Planifolia* that grows in the Indian Ocean, mainly in Madagascar and Réunion. It is the most aromatic vanilla in the world.



BIO

The BIO label certifies 95 % of the ingredients of a product are from organic agriculture. Cacao Barry® guarantees 100% of its Plantation range are organic. This label promotes ecological balance and biodiversity conservation.



LENÔTRE

An excellence collaboration.

For over 30 years, Cacao Barry®'s passion and innovation and its partner Lenôtre, prestigious signature in gastronomy, combine their talents to create a range of chocolates and fine pralinés. These products, respond to the requests and needs of chefs.



Q-FERMENTATION™

Pureté range is certified Q-fermentation™.

Q-Fermentation™ - quality controlled fermentation - is a unique relationship between man and nature. Fermentation is an essential step in the development of flavors. This is done by optimizing the method of fermentation and by increasing the presence of natural fermentation which have the greatest impact on the cocoa's flavors. We obtain unique, intense and pure flavors close to zero impurities or off-flavors released by each cocoa bean: the Q-fermentation™ method.



100% TRACEABLE COCOA BEANS

from farmer to chef.

Cacao Barry® knows farmers as well as the origin of beans. Here begins the story between farmers who harvest cocoa beans; Cacao Barry® transforms the cocoa beans to get the best of its aromas, and chefs work this chocolate to make their creations.



COCOA HORIZONS

Since 2015, Cacao Barry® is proud to support The Cocoa Horizons foundation and its mission to improve the livelihoods of cocoa farmers worldwide through the promotion of sustainable practices and community development projects. By sharing our expertise and supporting farmers with coaching, inputs and financing, we enable them to implement best practices, maximize yields and increasing incomes sustainably.



KOSHER DAIRY

In the Jewish religion, it is a product that has in its composition milk or milk derivatives.



KOSHER PAREVE

In the Jewish religion, it is a product that has in its composition neither milk ingredient nor meat ingredient.



VEGETARIAN

Vegetarianism is a food practice that excludes all animal flesh but generally allows the consumption of food of animal origin (eggs, milk and dairy products). Cacao Barry® guarantees that 100% of its products are vegetarian.



WITHOUT SOY LECITHIN

Soy lecithin is a natural product extracted from soybean oil and used to stabilize chocolate. As soy is recognized as an allergen product, Cacao Barry® provides products without allergenic risk.



100% Cocoa



COCOA POWDERS

Plein Arôme

100 % Cocoa

DCP-22GT-BY-760 6 x 1 kg

A brown cocoa powder, very dark and fragrant, used to deliciously flavor preparations and biscuits.



Biscuit



Decoration



Sauce



100% cocoa

22/24% fat

Extra Brute

100 % Cocoa

DCP-22SP-760 6 x 1 kg

A bright and intense red colour, this cocoa powder is ideal for coating truffles or for an amber dusting.



Biscuit



Decoration



Sauce



100% cocoa

22/24% fat

COCOA BUTTERS

Deodorized Cocoa Butter

100 % Cocoa butter

NCB-HD703-BY-654 4 x 3 kg

This cocoa butter protects from dampness and allows candies to harden. It can also thin the chocolate used in spray nozzles.



Interior



100% cocoa butter

Mycryo® Cocoa Butter

100 % Cocoa butter

NCB-HD706-BYEX-X55 8 x 550 g

The MYCRYO® cocoa butter is a powder with "insulating" properties which enhances the natural taste of ingredients and preserves their texture. For your savory applications, and chocolate tempering, this deodorized fat has a neutral taste and allows you to limit the addition of fat.



Interior



Mousse



Roasting



100% cocoa butter

PURE COCOA LIQUOR

Grand Caraque

100 % Cocoa

NCL-4C501-BY-654 4 x 3 kg

A mass of pure cocoa (100%) giving fondants a deep chocolate colour and subtly dampening the sweetness.



Interior



Sauce



Mousse



100% cocoa

53% cocoa butter

NIBS

Cocoa Nibs

100 % Cocoa

NIBS-5-609 4 x 1 kg

Flakes of pure cocoa, carefully roasted according to tradition.



Biscuit



Decoration



Interior



100% cocoa

53% cocoa butter